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U.S. DEPARTMENT OF AGRICULTURE
News Letter

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FOUR REGIONAL VICTORY GARDEN AND HOME FOOD SUPPLY CONFERENCES

As we go to press, the last of four home food supply and victory-garden conferences is being held. The purpose of these meetings has been to review food requirements and the food supply and to develop plans to step up home food production and conservation. They were scheduled as follows: Chicago, June 1; Omaha, June 4; Minneapolis, June 5; New York City, June 7. The announcement expressed the hope that the attendance would include representatives of garden magazines, seed and garden trade, garden editors, Civilian Defense Councils, nutrition committees, State and regional war food offices, State crop statisticians, garden clubs, victory-garden committees, industrial garden leaders, and others concerned with educational and promotional work on gardening and the home food supply. (See p. 8.)

On May 25 President Truman announced the appointment of Paul C. Stark as Director of Home Food Supply in the War Food Administration. Mr. Stark will coordinate activities of the various Government agencies as they affect the food supply produced or conserved in the home. The urgency of concentrated effort at the local level on educational programs to encourage families to produce, conserve, and make wise use of food is suggested by Mr. Stark's appointment. It was also emphasized in a recent statement by President Truman: "The need for food is greater now than ever before. We must do everything in our power to produce all we can this year." The President also stressed the importance of home food preservation.

COMMITTEES AT WORK ON URGENT PROBLEMS

A variety of materials attached to nutrition committee monthly reports and the reports themselves indicate ways in which committees are actively sponsoring home and community gardening and preservation programs. Nutrition committees,

in view of their coordinating function, would seem to be a logical source of very practical information. This should interrelate, week by week, the latest facts about the civilian food supply with suggestions for the solution of the critical nutrition problem which specific shortages may present. Official press and radio releases on the food situation and tightened rationing seem to bring a variety of reactions on the part of the public. These include frustration, resentment over the reduced civilian quota of preferred foods, fear of the effect of certain shortages on family health, hope that the report is exaggerated, and criticism of the handling and allocation of the over-all supply. On the other hand, many civilians accept the situation as unavoidable in wartime and make adjustments easily on their own initiative.

It is for those who do not understand, accept, and adjust (no matter how few there may be in any single community) that the importance of interpretation, accompanied by practical suggestions for making adjustments, cannot be overemphasized. We see this as a real service which the nutrition committee can give to its local public. This is in the interest both of good nutrition and the acceptance of national and international policy on food and agriculture during the remainder of the war and in the postwar period.

In this connection we call attention again to the content of the March issue of Consumer Education Service, entitled "Civilian Food in Wartime." This was an attachment to the April Nutrition News Letter, and was discussed briefly on the first page of the June issue. We are interested in knowing how this material, which was prepared at the suggestion of the Nutrition Planning Committee, is being used. We would also like to have reports of educational material set up at the State and local level to help families spread their ration points over the period in which they are valid. (This was suggested in March News Letter, p. 2, col. 1, paragraphs 2 and 3.)



A survey made during the latter part of February by the OPA indicated that about 58 percent of a national sample of 2,575 homemakers were not well informed about the length of time red and blue ration stamps remain valid, and only 28 percent knew when the currently valid sugar stamp would expire. Nearly 80 percent of the women interviewed felt, however, that rationing had simplified their shopping problems in wartime.

Several committee reports of projects, demonstrations, or materials dealing with rationing in general, or with meat or sugar rationing in particular, have come in. In a few cases a close working relationship between the nutrition committee and the local OPA representatives was reported. The following statement is quoted from the March 1945 report of the Iowa Nutrition Council: "The executive secretary met with district OPA representatives to inform them of the nutrition committee set-ups in their respective counties. Each district representative will call on the nutrition chairman in his counties to present the facts of the critical sugar situation, and to secure their cooperation."

District and local OPA offices afford a source of authoritative, up-to-the-minute information on rationing and price control of value to committees in planning certain local educational programs. The OPA Community Service Panels, set up at more than 3,300 local War Price and Rationing Boards, consist of a representative from some or all of the following: Press, radio, men's organizations, women's organizations, schools, farm groups, labor interests, and racial or nationality groups. Nutrition committee representation on the Community Service Panel of OPA, and panel representation on the nutrition committee, is suggested as a direct means of working together toward a common end.

LOOKING BACKWARD IS SUGGESTIVE

On page 2 of the March 1945 issue of the News Letter, we described "One Technique for Measuring Progress." It was a systematic method of "looking backward" and checking accomplishments in relation to the recommendations of the National Nutrition Conference. Recently we have had occasion to look backward in quite a different way, and the result has been most illuminating.

A nutritionist with the Department of National Health and Welfare in Canada wrote for descriptions of specific and interesting techniques that have proved useful in the nutrition program, which she could present at a nutrition conference. We turned to a file of Nutrition News Letters, and selected 14 issues to send her, marking a number of State and local items under "Notes from the Field." We also sent about two dozen samples of types of materials that Nutrition Committees have prepared, such as illustrated news letters, "table tents" for restaurants, "stickers," book-marks, adaptations of the wartime Basic 7 Food Guide, and others.

Brief and few in number as the items in the Washington News Letter must be, due to limited space, we were gratified to see how many unique ideas for nutrition education have been included. You will remember that we began early in 1944 to include more "exchange ideas" following your suggestion that we do so, in answer to our questionnaire about the content of the News Letter. We wonder if rereading the State and local items that have appeared in the last year and a half might not bring to light suggestions which could be revived. Such a review might form the basis for a nutrition committee meeting, at which devices for expanding nutrition education were to be discussed.

INDUSTRIAL IN-PLANT FEEDING PROGRAMS

PROVE THEIR WORTH

Some 9 million workers are using in-plant feeding facilities today. Prior to the war only 2 million workers in manufacturing industries could obtain food on the job.

It is difficult to measure in concrete terms what this expansion of industrial feeding means in production, morale, and reduction in absenteeism and turn-over. However, comments from industries throughout the country, sent to WFA industrial feeding specialists who provide free technical advisory service to management upon request, indicate that industrial feeding has proved its worth. For example: The personnel manager of the Post Products Division of General Foods Corporation at Battle Creek, Mich., said that 3 months before the new cafeteria opened at the plant, the absenteeism rate in the carton and container plant stood at 8.4 percent. Dur-

ing the comparable period in 1944 after the cafeteria installation, absenteeism was only 3.1 percent. The accident frequency rate in the year's period prior to the opening of the cafeteria was 12.4 percent. A comparable period of time after the food service was established, it had been reduced to 8.5 percent. This is fairly typical of the experience of other plants where management has checked on the value of in-plant feeding programs.

NOTES FROM THE FIELD

TENNESSEE.—County-wide participation and cooperative planning were the outstanding features of a Nutrition Clinic arranged by the Crockett County Nutrition Committee. This clinic was stimulated by a Nutrition Clinic Demonstration which had been held with the assistance of the Public Health Department in a neighboring county. In preparation for the clinic every teacher in Crockett County had carried on special nutrition teaching and, further, to show the pupil the value of the school lunch program a high-school teacher had her science class conduct an experiment in rat feeding. Early on the day of the clinic, a local physician assisted by his wife selected eight children to serve as subjects. Three of the children were considered to be in perfect physical condition. The examinations were made in a separate room in consultation with the parents. At the clinic the physician discussed certain common causes of malnutrition and pointed out specific symptoms that might be attributed to nutritional deficiencies. He emphasized the importance of using such symptoms as warnings of the need to increase the daily intake of protective foods.

NEW HAMPSHIRE.—The bill on the enrichment of white flour and bread has passed the State Legislature and has been signed by the Governor. The State Nutrition Committee has done an excellent job of educational work on the nutritive value of these enriched products since the middle of December, when the committee went on record as in favor of and ready to actively sponsor this legislation. Committee members consider it important to continue to emphasize the nutritive value of enriched white bread and of dark breads as well, in consumer education programs.

ARKANSAS.—Five 1-day Consumer-Nutrition working conferences were held in Independence County, St. Francis County, Nevada County, Boone County, and Pope County during May. In each case the county Consumer-Nutrition Committee acted as "hostess." The purpose of these working conferences was to evaluate needs and develop a coordinated plan of action to meet the needs. Census data and specific facts gathered by various agencies, as well as results of studies and surveys, were suggested as local information to assemble in advance to help in evaluating needs and formulating problems to be solved.

The State and county Consumer-Nutrition Committees will sponsor a "Workshop in Community Nutrition" at the University of Arkansas, June 14-29. The course will carry 4½ hours' graduate or undergraduate credit. The workshop has been planned particularly for Public Health workers, Farm Security supervisors, home demonstration agents, home economics teachers, and others who may participate in county and community nutrition programs. A representative of the State Health Department will direct the workshop, assisted by representatives of the Department of Education, the University of Arkansas, the State Extension Service, and the State Consumer-Nutrition Committee, and the school lunch representative of WFA.

NEBRASKA.—The State Nutrition Committee reported early in May that, to date, two of a series of six Food Preservation Training Conferences, scheduled in different parts of the State during April and early May, had been held. These meetings were instigated and planned by a group of home economists and nutritionists representing such organizations as the Agricultural Extension Service, State Department of Vocational Education, Farm Security Administration, Consumers' Public Power District, and the State Department of Health. Home economists and all other key people interested in the educational phases of the Community Food Program on a local level were invited. In each instance, the physical details of the conference were arranged by a local committee, and the meeting itself was conducted by two or more State representatives of the various cooperating agencies. The dual purpose of the meeting was: (1) To urge all persons in nutrition work in the community to take an active part in the

1945 Food Preservation Program and (2) to fortify them with current information on the food situation. The general topics discussed were the current food situation, accomplishments of homemakers on the 1944 Food Preservation Program, need for home food preservation in 1945, methods of preservation, equipment and supplies.

The Nance County Nutrition Committee calls attention to the outstanding characteristics of the school lunch project in Genoa, a village with a population of about 1,250 and a school enrollment of 375. The "Type A" lunch is served, with WFA assistance and through a well-organized plan for producing, storing, canning, and preparing the food. Most of the vegetables—tomatoes, green beans, carrots, and beets—were grown in the school garden. Fruit and some additional vegetables were purchased for canning. In addition to storing (in a specially built cave) approximately a 6-months' supply of potatoes and other root vegetables grown in the school garden last year, 3,350 quarts of vegetables and fruits were canned for use at school. Four women, employed full time, are in charge of the food preparation and the canning. One man, who works half time, takes care of the garden and assists in the kitchen and at mealtime. The custodian of the school is the manager who collects and disburses all funds, and makes reports. He has the able assistance of the President of the Board of Education and the "head cook." There is no home economics teacher in the school.

This project has maintained itself from the beginning, by means of the 13 cents charged each child who can pay, plus the 9 cents per child reimbursement received from WFA. Plans are under way to reduce the 13 cents to 10 cents. The cost of equipment, including an automatic refrigerator and an electric range, and all labor costs have been covered. The school hopes to buy another range and a large pressure canner this summer. Those in charge state that the saving brought about through the use of home-produced, canned, and stored vegetables has made these equipment purchases possible. General observation of the well-being of the children who have the school lunch—their good color, bright eyes, happy expressions—prove that generous daily servings of vegetables and fruit are paying for themselves in other ways.

WYOMING.—The Teton Nutrition Committee is especially proud of its project to feature nutrition education material at the local library. The librarian, a member of the committee, keeps an assortment of nutrition magazines, books, and pamphlets on a display table. To be sure that timely nutrition material reaches the homes in the community, she puts the pamphlet being emphasized inside each book as it is checked out. This has proved very effective in this small metropolis in Wyoming.

TEXAS.—At the request of the Crippled Children's Administration, a plan was developed for presenting some nutrition consultation and instruction at eight clinics to be held during the spring and summer. The plan was worked out by representatives of Vocational Homemaking Education, State Department of Health, and the State Nutrition Council. In six of the cities, local nutrition committees will be asked to present this nutrition service, with the help of the executive secretary and another State representative of either the Homemaking or the Health Departments. An outline of the general plan and some specific suggestions for carrying it out have been mimeographed for local committees.

The Fort Worth-Tarrant County Nutrition Committee sponsored and financed the printing of the March 1945 issue of the publication "Timely Health Topics," which was given over to nutrition. Some 50,000 copies were distributed by the Health Education Committee of Tarrant County through the schools, health units, welfare agencies, and other agencies working on health education.

ALABAMA.—Every Fayette County organization interested in health and welfare was represented at the April meeting of the nutrition council. A most interesting study on physical fitness, conducted by the health department in the high school in Fayette, was reported. As the survey had shown 154 pupils out of approximately 500 to be underweight, plans were made for correcting this condition.

CALIFORNIA.—The Oakland County Nutrition Committee reports plans for a cooking school in June for men only. Well-known chefs in the bay area have been invited to participate. Hints on cooking, nutrition, and special foods for entertaining will be featured.

OKLAHOMA.—The State Nutrition Committee reports that representatives from 9 colleges in Oklahoma formed the working personnel for the State Health Workshop held in Oklahoma City, April 2-13. Workshop materials were organized around (1) health service, (2) curriculum building, and (3) community participation. In a panel discussion of community participation, the nutrition program was discussed, and the place of the school lunch in the nutrition program was emphasized. The leaders who attended this workshop will participate in two State Health Workshops this summer. One of these, to be held at the A. & M. College, will develop materials for the secondary school level; the other, at the State University, will concentrate on materials for the elementary school level.

OREGON.—The State Nutrition Committee reports that its original "Exhibit Kit" (photographs of nutrition exhibits) has been supplemented. Several more exhibits, prepared by the Food and Nutrition Department of the State College, have been photographed; prints are available to those interested in display suggestions. The new pictures show exhibits on "Eat a Good Lunch," "Snacking—Snack Right," "Infant Feeding—Nutritional Yardstick," "Meal Planning—Plan for a Week," and "Food Choices—Which?"

The Malheur County Nutrition Committee used the Exhibit Kit picture on child feeding to develop a display which they set up at the Preschool Clinics in the county last summer. The chairman reports that the mothers were interested in and asked questions about this exhibit, which dealt with the protective foods needed throughout growth. The committee is now planning an exhibit for this summer's clinics.

WEST VIRGINIA.—The bill for the enrichment of white flour and bread, introduced in the 1945 West Virginia Legislature by the State Nutrition Committee, was signed by the Governor in March. It was due to become a law in 90 days after passage, or on June 10, 1945.

The Mercer County Nutrition Committee reports a unique service offered to the churches in the town of Bluefield: Three women from each church who have had some training in nutrition (Red Cross, Health for Victory, or other courses) check menus which have been planned for church meals. Changes are made in the menus as necessary to "balance" them.

Sixty-two 4-H Club members in Wood County are carrying on a project on "Pack a Lunch With a Punch." They give demonstrations before the student group in their respective schools, thus helping the county nutrition committee in their campaign on better lunches.

MICHIGAN.—A special committee of the State Nutrition Committee was set up to plan for a State-wide food preservation promotion week. This committee decided to arrange a luncheon meeting in Detroit on April 30 at which the idea could be presented to representatives of the press, radio, and magazines, whose assistance would be needed. Some 40 people, including representatives of various agencies on the Nutrition Committee, attended the luncheon and were informed of the over-all plan, the dates (May 20 to 27), and the slogan: "Plan to can your own."

The May 7 bulletin to nutrition committees in Michigan was given over almost entirely to the idea of the State-wide "push over" on food preservation. County and local nutrition committees, on whose efforts the success of the week's promotion will rest, began laying their plans early. A few of these were reported in the bulletin for the benefit of other committees. It was announced that the Governor had promised to issue a proclamation on May 20 pointing out the necessity for more food preservation this year.

MISSISSIPPI.—The State Nutrition Committee has prepared a mimeographed sheet entitled "Facts that Challenge Nutrition Committees," which has been sent to local and county nutrition committees in the State. Four of the 10 "challenges" are quoted below, with the thought that other State committees might be interested in developing similar material to stimulate community action programs based on needs.

"1. In Mississippi in 1943 there were 2,752 cases of pellagra. Of these, 1,293 were white and 1,469 were Negro. Is that not a challenge to those of us who are interested in having people eat correctly? Do you wonder how many cases of "near pellagra" were not discovered? ***

"3. The number of cases of tuberculosis is far higher than many know. Does your committee know the number of cases in your county? (Your health nurse knows.) How can we help this situation?

"4. Mississippians have been living on a diet too low in protein. Facing a meat shortage, what can be done to protect the health of the people in your county?"

"5. National reports proclaim that home gardens are needed more than ever for health and victory. Do the people in your county, including townspeople, know where to get help on gardening and insect control? Can a number be taught through window displays? Are canning demonstrations being planned for town as well as rural women? Will canning centers be used to the best advantage?"

The Clarke County Nutrition Committee has the use of a well-located shop-window for an indefinite time for featuring exhibits. Using the Extension Service canning budget plan, the committee has assembled a variety of home-canned foods representing a year's supply for a small family. Combined with the canning budget exhibit, garden suggestions, insect control, canning methods, and other timely subjects will be featured from time to time.—In the small local library, the committee has a spot for featuring nutrition publications, posters, etc.—On the day this summer that truck drivers have to bring their trucks in for inspection, the committee has arranged for lunchroom supervisors and workers to be transported to a training course. The State Lunchroom Supervisor will plan the course.

NEW YORK CITY.—The New York City Food and Nutrition Committee reports that the Greater New York Dietetic Association devoted its April meeting to a discussion of "Community education in action in New York City." The meeting took the form of a panel discussion, and resolved itself around the work of the New York City Food and Nutrition Committee. Members of the panel were chosen, not because of their affiliation with individual organizations, but rather as representatives of different methods of presenting community nutrition programs.

Methods discussed included group teaching through classes, lectures, and demonstrations; individual teaching through conferences and clinic work; and mass long-range teaching by means of the radio, newspapers, and magazines.

In conclusion, it was agreed that the association should, by means of regular reports from its delegates in the New York City Food and Nutrition Committee, keep closely in touch with this coordi-

nating agency in order to prevent wasteful duplication of effort; to contribute to the total community education program for Greater New York; and to learn and make use of the materials of the "project committees" operating under the New York City Food and Nutrition Committee.

IOWA.—The Polk County Nutrition Council has worked on breakfast promotion since the Iowa Breakfast Poll showed that nearly half of the people in Iowa were not eating adequate breakfasts. The Nutrition Council, in cooperation with the Council of Social Agencies and the Des Moines Community and War Fund, has published two leaflets: "Breakfasts on the March" and "Which One Is You?" One contains suggestions to "help make the most of a man" and the other was written to interest the business girl in a good breakfast. Each leaflet is illustrated with line drawings, and each uses clever rhymes to carry part of the subject matter.

At a meeting on May 4 the county nutrition council presented a nutrition program pattern that various organizations could use in their own meetings. The materials presented were discussed in terms of their availability to groups and adaptability to other programs. Under the title "The Breakfast Parade" a five-course nutrition review was presented. Course 4, "Breakfast Brevities," was a 10-minute script, given with few properties and little practice. This script will be available to any group requesting it.

KANSAS.—Seven district meetings, featuring demonstrations on the preparation of "low-point, no-point meat," were held in different parts of the State in May. The meetings were sponsored by the Kansas Restaurant Association and the Kansas Nutrition Committee jointly. The demonstrations were given by a home economist on the staff of the National Livestock and Meat Board. The program was designed particularly for the restaurant operator, but the State Nutrition Committee suggested to county and local committees that these meetings be called also to the attention of "school lunch people and interested homemakers."

The value of having a group organized for nutrition work was effectively demonstrated some weeks ago when much of East Coffeyville was flooded. Members of a Negro nutrition group who were enrolled in a Red Cross nutrition class

had to jump a step and become "canteen workers" to help in the emergency caused by the flood. For 3 days they served meals to those who came to the school for housing and care. The number served at each of the 9 meals varied from 59 to 71 persons—men, women, and children. Utensils were borrowed in the community; Girl Scouts waited on the tables. The wife of the principal of the Cleveland (colored) School acted as chairman of the group, and the home economics teacher had charge of the food preparation.

PENNSLVANIA.—At a meeting of the State Nutrition Council in May, a report was made on an educational project designed to improve the nutritional status of postoperative patients. The educational material on the nutritional aspects of convalescent care and postoperative management was prepared by a physician who is a member of the Executive Committee of the State Nutrition Council and also is chairman of the Committee on Nutrition of the State Medical Society. It was published in the May 1945 issue of the Pennsylvania Medical Journal. Reprints of the article will be sent to every hospital in the State.

COLORADO.—The Tri-County Nutrition Workshop, held at La Junta April 21, was planned for county leaders in southeastern Colorado. Members of nutrition committees from Bent, Crowley, and Otero Counties attended and participated in the all-day working conference. The program was divided into three main topics: (1) "Know Your Situation," which presented results of food-habits studies made in Bent and Otero Counties and other valuable statistics; (2) "Develop Effective Techniques," which featured the use of exhibits, demonstrations, rat feeding experiments, skits, films, community meals, and the radio and press; and (3) the "Coordinated County Program," which centered around the contribution of the county nutrition committee to the total nutrition program.

Two concrete results of this workshop, reported early in May, are the establishing of a regular weekly radio program in Crowley County and the assembling of a kit of materials to be distributed through the Superintendent of Schools this fall in Bent County.

MAINE.—A leaflet entitled, "Food Guide for Maine Children," prepared and pub-

lished by the State Nutrition Committee in cooperation with the Agricultural Extension Service, came from the press in May, as Maine Extension Circular 217. This leaflet was sponsored by the State Department of Education, the State Bureau of Health, and the Agricultural Extension Service, University of Maine. It is the fifth of a series of folders adapting the Basic 7 Food Guide to feature foods which are inexpensive and easy to get in Maine and was planned particularly for use with children in schools, 4-H Clubs, and clinics. The Nutrition Committee, with the cooperation of various agencies, has prepared all five leaflets. The first was published in September 1944, as the "Maine Food Guide." It was sponsored by the Extension Service, and was prepared for general use with homemakers. Another, entitled, "The Food You Need," was sponsored by the Maine Hospital Association and was directed to persons who need to eat the foods which will "help them get well." "Foods for the Blood Donor" and "Food and Care for Good Mouth Health" are the other two adaptations of the national wartime food guide. The latter was prepared at the request of the Maine Dental Society.

In addition to these five adaptations of the food guide, the State Nutrition Committee has prepared other bulletins and leaflets on nutrition and on food values, publishing them with its own funds.

NEW MATERIALS (Samples not enclosed.)
"A FOOD AND NUTRITION PROGRAM FOR THE NATION".—Planning Pamphlet No. 46 of National Planning Association. This 35-page publication is a report by a subcommittee of the Agriculture, Business, and Labor Committee on National Policy of the NPA. Of interest to all persons whose efforts are directed toward attaining better national health through better nutrition for the whole population. One copy has been sent to each State Nutrition Committee chairman. Additional copies available for 25 cents each from National Planning Association, 800 21st St., Washington 6, D. C.

"A JOINT STATEMENT OF THE FOOD AND AGRICULTURE ORGANIZATION".—Another publication of the National Planning Association, prepared by its Agriculture, Business, Labor and International Com-

mittee. Will soon be available for 15 cents a copy from the NPA. (See address above.)

MORE ABOUT HOME FOOD SUPPLY

The following facts about prospects for the civilian supply of vegetables and fruits during the next 9 or 10 months are presented to cause ACTION (rather than alarm), while there is still time for action to be effective.

If the weather is favorable the rest of the growing season, and if unusual gardening efforts continue, the vegetable crop may still be fairly close to normal. BUT the civilian quota of commercially canned vegetables is expected to be considerably lower in the next 12 months than in the last 12. The "Big Four"—canned tomatoes, snap beans, peas, and corn—will be especially short, with tomatoes and snap beans scarcest. The reduction in the canned fruit quota will be less drastic, but the limited supply now available on the grocers' shelves makes us realize that any drop would leave the supply meager.

These are some of the facts that formed the background for the regional conference on the home food supply and Victory garden programs in New York City on June 7. (See page 1, column 1, of this issue.) It was essentially a discussion meeting, with 12 States represented, most of them by several persons. Horticulturists, home demonstration leaders, farm agents, agricultural editors, Victory garden chairmen, and others, reported on the present garden situation in their respective States, efforts under way to increase both the number and efficiency of home and community gardens, and ways in which the importance of home food preservation of all types are being reemphasized. Coordination of effort of groups working on these programs, from the Federal level down to the smallest community, was stressed over and over during the day.

The following ideas, needs, ways, and means, noted during the discussion, though not new to Nutrition Committee members, may be suggestive when planning how to stimulate families to "grow and save their own," and communities to cooperate in saving local surpluses:

More home and community gardens, for urban and suburban families.

More garden plots provided by "management," for industrial workers.

Weekly localized releases, throughout growing season, on what to plant now.

More replanting, with "repeats" on early plantings, to extend growing period.

More about insect control and other hazards, especially for new gardeners.

Garden caravan, featuring equipment and free pamphlets; questions answered.

Gardening window displays; well-manned information centers.

Demonstration gardens. (See June News Letter, p. 4, Kansas; April issue, p. 1, New Mexico.)

Garden programs for men's groups, women's clubs, youth groups.

Canning clinics featuring equipment, how to use, how to check, how to prevent spoilage. (Cooperation of bacteriologists; public health officials.)

Canning demonstrations; information centers; window and store displays—all staffed by trained persons.

Greater stressing of storage. On a local basis, what vegetables store well; when to store, and how; what root crops can be left in ground during winter.

Emphasis on drying, freezing, brining. Canning or food preservation caravan. (See August 1944, News Letter, p. 2, Maryland.)

State-wide coordinated preservation program; uniform methods recommended. (See April 1945, News Letter, Alabama.)

Wider use of community food preservation centers.

Harvest shows, to display home garden products, fresh and canned; set up on local basis; publicized early to stimulate interest in gardening and canning.

Well-organized plan, developed early in growing season, lining up groups to can local, seasonal, 1- or 2-day surpluses, for use in school lunch program or for institutional use.

Sincerely yours,



M. L. Wilson, Chief,
Nutrition Programs Branch



W. H. Sebrell, Associate Chief,
Nutrition Programs Branch